

Goose Creek Grill

Take Out (610-399-0900)

Appetizers

- Soup of the Day 3.95 Creamy Smoked Mushroom Soup 3.95
- Steamed Littlenecks** wood fired with garlic butter sauce (baker's dozen) 9.95
- Prince Edward Island Mussels** big bowl in marinara sauce 8.95
- Sicilian Tart** delicate blend of meats and cheeses baked in a puff pastry 8.95
- Calamari** fresh tender calamari breaded, fried & served with side marinara 8.95
- Seafood Antipasto** shrimp, calamari, octopus, mussels, specialty olives, vine ripened tomatoes, roasted red peppers and flat bread 10.95
- Seasonal Tomato Plate** with fresh mozzarella, basil & extra virgin olive oil 7.95
- Buffalo Shrimp** domestic shrimp tossed in hot sauce, with blue cheese 9.95
- Mozzarella Wedges** whole milk mozzarella breaded & fried with side of marinara 7.95
- Bacon Cheddar Fries** big plate of fries with bacon and melted cheddar served with ranch 6.95
- Fried Zucchini** freshly breaded served with ranch 6.95

Big Salads

- Mixed Greens** organic greens, with tomatoes, cucumbers, toasted almonds, dried cranberries, & mandarin oranges with balsamic vinaigrette 6.95
- Classic Caesar** California romaine, pecorino romano cheese, homemade croutons 6.95
- Add to Caesar:** chicken, shrimp or salmon for an additional 4.00
- Iceberg Wedge** toasted walnuts & tomatoes with homemade blue cheese dressing 6.95
- Baby Arugula** goat cheese & pears, toasted walnuts, Vidalia onions with citrus vinaigrette 8.95
- Nicoise** a whole head of hydro-grown Bibb lettuce, with grilled ahi tuna, hard-boiled egg Fingerling potatoes, capers olives, tomatoes with Dijon vinaigrette 9.95
- Calamari Salad** fresh tender fried calamari with mixed greens, baby roma tomatoes, cucumbers, roasted red peppers, goat cheese, & citrus vinaigrette 8.95
- Tossed Cobb** iceberg & romaine blend with bacon, tomatoes, avocados, hard boiled egg, cheddar & blue cheese, balsamic vinaigrette, topped with grilled chicken 9.95
- Southwestern** iceberg & romaine with seasoned chicken, red onion, cut corn, tomato, cucumber, roasted jalapenos, & cheddar cheese with ranch dressing 9.95
- Chicken Salad** made fresh daily, served on a bed of mixed greens & seasonal vegetables with balsamic vinaigrette 8.95
- Fried Goat Cheese** arugula dressed with extra virgin olive oil and fresh lemon tossed to perfection topped with breaded goat cheese 8.95

Dinners available after 4:30

Pasta

All Pasta Served with Garlic Bread

Mediterranean Chicken Penne sun dried tomato, olives, charred tomatoes, with a garlic olive oil white wine sauce 16.95

Cappellini White Clam Barnegat Bay little necks tossed in garlic white wine butter 14.95

Cappellini Marinara & Meatballs homemade meatballs and marinara over fresh cappellini 14.95

Cappellini & Shrimp large domestic shrimp sautéed in marinara over cappellini 16.95

Wood Fired Four Cheese Stuffed Rigatoni baked in our wood oven with homemade marinara 13.95

Penne with Vodka Blush Sauce topped with grilled chicken 16.95

Classic Pesto made to order with penne or cappellini 13.95

Add Chicken, Shrimp, Crab or Salmon 4.50

Entrées

There is a 3.00 fee to split an entrée

Idaho Rainbow Trout Charred tomato vinaigrette then topped with crab meat 16.95

Grilled Salmon North Atlantic salmon filet grilled, topped with lemon butter caper sauce, served with French fries and classic caesar salad 16.95

Chicken Sophia free range breaded & fried chicken cutlet, prosciutto, roasted red peppers, tomato basil, topped with aged provolone, side of pasta 16.95

Eggplant Parmigiana breaded eggplant stuffed with ricotta & mozzarella cheese, fire roasted in wood oven, served with side of pasta, mixed green salad with balsamic vinaigrette 14.95

Twin Crab Cakes two broiled five-ounce cakes, served with French fries, & mixed green salad with citrus vinaigrette 18.95

Chicken Parmigiana free range chicken cutlet topped with marinara & melted provolone with French fries or pasta & mixed green salad with balsamic vinaigrette 13.95

Chicken Pesto grilled chicken on homemade pesto side of arugula salad and grilled asparagus 14.95

Sandwiches

Chicken Salad Sandwich homemade all white meat chicken salad with lettuce & tomato 7.95

B.L.T. classic bacon, lettuce, and tomato with avocado, your choice of bread 7.95

Flame Grilled Cheese Burger eight ounce, topped with cheddar cheese on Kaiser roll 7.95

Grilled Chicken Sandwich with roasted red pepper, provolone, & dijonaise 7.95

Crab Cake 5 oz. lump crab meat broiled and served with tartar sauce on a Kaiser roll 8.95

Tuna Steak Sandwich ahi tuna with lettuce, tomato, with dijonaise on a Kaiser roll 7.95

Grilled Portabella sautéed spinach, roasted red pepper, touch of caramelized shallots with melted sharp provolone 7.95

Homemade Meatball with melted provolone on Sarcone bread 7.95

Cheese Steak prepared Philly style with melted cheese 7.95

Chicken Cheese Steak prepared Philly style with melted cheese 7.95

(fried onions or peppers available on steak sandwiches upon request)

Children's Menu

(12 and under)

Cheeseburger & Fries 6.95 Mac & Cheese 6.95 Chicken Tenders & Fries 6.95

Cheese Pizza 6.95 Spaghetti butter or marinara 6.95

Beverages

Coke Diet Coke Root Beer Sprite Club Soda Fruit Punch Lemonade 1.75 Shirley Temple 2.25

Milk Chocolate Milk 1.50 Homemade Unsweetened Iced Tea Lemonade Coffee Tea 1.75

Pellegrino Sparkling Natural Water 500ml 2.50 Acqua PANNA 500ml 2.50

Beer Menu

Amstel Light 4.00 Bass 4.00 Becks 4.00 Blue Moon 4.00 Budweiser 3.50

Coors Light 3.00 Coors non alcoholic 3.50 Corona 4.00 Corona Light 4.00 Heineken 4.00

Michelob Ultra 3.50 Mike's Hard Lemonade 4.00

Miller Lite 3.50 New Castle 4.00 Pilsner Urquell 4.00

Rolling Rock 3.50 Sam Adams 4.00 Sam Adams Light 4.00 Sierra Nevada 4.00

Smirnoff Ice 4.00 Stella Artois 4.00 St. Pauli Girl 4.00 Twisted Tea 4.00 Yuengling Lager 3.50

Ask your server about our draft beer selection!

Wood Fired Pizza

Pizzas are cooked crisp & well done for optimal taste.

Traditional tomato sauce & Grande mozzarella 10" small 7.75 14" large 9.75

Brooklyn Pie not thin, not thick, baked in square pan 14" 13.95

Create Your Own

Toppings Small 1.00 Large 1.75

Pepperoni Anchovy Sausage Tomato Roasted Red Peppers Portabella
Green Pepper Onion Spinach Proscuitto Sun Dried Tomato
Purple Onion Black Olive Bacon Eggplant

Gourmet Pizza

Chicken Pesto grilled chicken with fresh tomato, homemade pesto, and smoked buffalo mozzarella	7.95	10.95
Four Cheese olive oil, fresh garlic, mozzarella, provolone, ricotta, & romano	7.95	10.95
Gourmet White tomatoes, olive oil, fresh garlic, ricotta, & mozzarella	7.95	10.95
Margarita Italian plum tomatoes, fresh mozzarella, & basil	7.95	10.95
Shrimp Lejon shrimp & bacon with horseradish cream sauce	9.95	13.95
Veggie seasonal roasted vegetables white or red sauce (spinach, mushrooms, roasted peppers, red onions, black olives)	7.95	11.95
BBQ Chicken red onion, cilantro, grilled chicken, barbeque sauce, mozzarella, & cheddar	7.95	11.95
Buffalo Chicken spicy hot sauce, blue cheese, mozzarella, & cheddar	8.95	11.95
Goat Cheese roasted red pepper, breaded eggplant, & caramelized sweet onion	8.95	12.95
Bacon Cheeseburger crumbled ground beef, bacon, cheddar, & mozzarella	8.95	12.95
Spinach white pizza, ricotta, mozzarella, & parmesan with sautéed baby spinach	7.95	10.95
Mushroom Truffle spinach, caramelized onions, mozzarella, & sharp provolone drizzled with garlic and olive oil	10.95	13.95
Artichoke tapenade marinated sun dried tomato, black olives, goat cheese, & mozzarella drizzled with garlic and olive oil	10.95	13.95
Pesto Pizza with homemade smoked buffalo mozzarella	9.95	13.95

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Miller Lite 3.00 New Castle 4.00 Pilsner Urquell 4.00
Rolling Rock 3.00 Sam Adams 4.00 Sam Adams Light 4.00 Sierra Nevada 4.00
Stella Artois 4.00 Victory Hop Devil 4.00 Yuengling Lager 3.00
Drafts: Coors Light 3.00 Stella Artois 3.00 Yuengling Lager 3.00